



One of the teachers at Miss Farmer's School of Cookery, Boston, Mass., using Libby's Evaporated Milk

## Some favorite recipes of a famous cooking school

From Miss Farmer's School of Cookery—the celebrated "Boston Cooking School"—comes these delicious new recipes using Libby's Evaporated Milk.

Women who have tried these recipes have been so enthusiastic that we have obtained permission to publish them. You will find them practical and economical as well as wonderfully good.

Try one of them tonight—the Corn Chowder, the Salad Dressing, or the Rebecca Pudding. Make the creamed chicken the next time you want a particularly nice dish! When you have seen how rich this fine, creamy milk makes these recipes, you will immediately want to try it in others of your own!

Use it in coffee, too—it gives a delightful flavor

Read what Miss Alice Bradley, Principal of Miss Farmer's School of Cookery, says:

"Milk is absolutely essential for children and for adults. One pint of milk should be provided daily for every child and a quart if possible. Evaporated milk has lost none of its nutritive qualities and may be used in place of fresh milk. A half pound can of milk for each adult member of the family and a pound can for each child, diluted with an equal amount of water is none too much to use on the table and for cooking purposes, each day.

"Milk provides fuel to keep you warm; energy to do your work; protein to keep your muscles in repair; calcium and phosphorus for the bones and teeth; vitamins to regulate the growth of muscular tissues and keep you well.

"Just in proportion as sufficient milk is given to children to make them grow shall we have comfortable, happy men and women in the next generation.

"Milk is the one food that makes a diet 'safe,' and its use should be encouraged and increased."

—so much more body and "character." Use it to make the children's cocoa more nourishing.

Libby's Milk comes to you from the richest dairy sections in the United States. That is why it is so rich and creamy. It is selected and packed by a special Libby method—it is sterilized, so it will come to you as pure as when it left the spotless Libby condenser.

Order a supply of this fine milk today—see how this milk that is preferred by cooking experts, by famous hotel chefs and by

the most celebrated cooking school in the United States today—makes all your cooking noticeably more appetizing!

Ask your grocer for Libby's Evaporated Milk today.

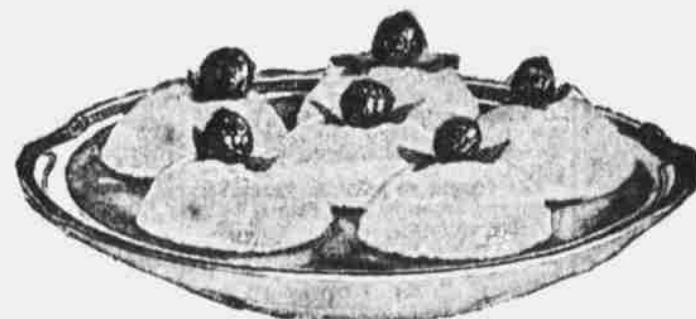
Libby, McNeill & Libby, Chicago



# Evaporated MILK

Packed in the country

### Four recipes from the most famous cooking school in the United States



#### Libby's Rebecca Pudding

1 1/4 cups Libby's Evaporated Milk 1/4 cup sugar  
1 1/4 cups water 1/4 level teaspoon salt  
1/3 cup cornstarch 1 teaspoon vanilla  
2 egg whites

Put Libby's Evaporated Milk and one cup water in top of double boiler, put over hot water and set on stove. Mix cornstarch, sugar and salt, add one-fourth cup cold water and stir until smooth. Add to the milk, stir until thickened, cover and cook fifteen minutes, stirring occasionally.

Remove from fire, cool slightly, add vanilla and whites of eggs beaten stiff. Pour into molds that have been rinsed with cold water, and put in a cold place until firm. Turn out onto serving dish and decorate with candied cherries and diamond shaped pieces of angelica or citron. Surround with Libby's Chocolate Sauce.

To make sauce, scald 3/4 cup Libby's Evaporated Milk and 3/4 cup water in top of double boiler. Melt 1 square unsweetened chocolate in bowl set over the milk. Mix 2 egg yolks, 1/3 cup sugar and 1/8 teaspoon salt, add hot milk slowly, stirring constantly, then add this mixture very slowly to the chocolate, stirring all the time.

Return to double boiler and stir until mixture coats the spoon, strain immediately, cool, and add 1/2 teaspoon vanilla. Should curdle from being cooked too long, beat with egg beater to a smooth consistency.



#### Creamed Chicken

2 tablespoons butter Pepper and salt  
3 tablespoons flour 2 cups cold cooked chicken,  
1/3 cup Libby's Evaporated Milk cut in dice  
2/3 cup water 1/8 teaspoon celery salt

Put the butter in a saucepan and let it melt and begin to bubble. Then withdraw the saucepan from the fire and with a spoon rub in the flour to make a smooth paste. Add the seasoning, return to the fire and slowly add the milk and water together. Stir the sauce until it is perfectly smooth, then let it boil two minutes.

When the sauce is done add it to the diced chicken and let the whole be thoroughly heated before it is served.

To vary this dish and make it more elaborate pimiento, cut up, may be added just before it is served.

If the flavor of green pepper is liked, that may be added as well as the pimiento. Chop the green pepper and put it in the saucepan with the butter. Let it cook until the pepper is tender but not browned. Then proceed with the sauce as before. Pimiento and green pepper used together make a delicious dish of creamed chicken.



#### Corn Chowder

2 can corn 4 cups water  
4 cups potatoes, cut in cubes 8 crackers  
2 inch cube fat salt pork 1 1/2 teaspoons salt  
1 sliced onion 1/2 teaspoon pepper  
2 cups Libby's Evaporated Milk

Cut the salt pork into small dice shape, put them in a saucepan over the fire and when some of the fat has fried out add the onion and cook five minutes, stirring that the onion may not burn.

Now the potatoes and the water may be added and the whole should simmer until the potatoes are tender. Then add the corn and Libby's Evaporated Milk and season with salt and pepper. Bring to the boiling point, add the crackers and serve.

The best crackers for use in any chowder are known as pilot bread and may be had from the grocer in bulk or in package. The pilot bread should be fresh, crisp and rather hard. Serve it on the table as well as in the chowder; it is a great addition to a regular chowder dinner.



#### Boiled Salad Dressing

1 teaspoon salt 2 tablespoons salad oil  
1 teaspoon mustard 1/2 cup Libby's Evaporated Milk  
2 teaspoons sugar 1/4 cup water  
Few grains cayenne 1/4 cup vinegar  
1 1/2 tablespoons flour 1 egg (or 2 yolks)

Mix and sift salt, mustard, sugar, cayenne and flour, add egg slightly beaten, salad oil, and Libby's Evaporated Milk diluted with water. Stir until smooth and add vinegar slowly. Cook over boiling water until mixture thickens; strain and cool.

This dressing takes the place of mayonnaise in any salad where mayonnaise appears. If it is too stiff when you want to use it, thin it with a little Libby's Evaporated Milk.